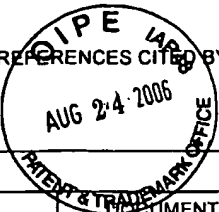


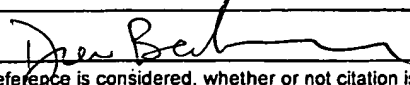


Form PTO 1449 (Modified)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		ATTY DOCKET NO. 216324US0PCT		SERIAL NO. 09/926,622	
LIST OF REFERENCES CITED BY APPLICANT 				APPLICANT Paul PAQUIN, et al.			
				FILING DATE November 27, 2001		GROUP 1761	
U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE IF APPROPRIATE
	AA						
	AB						
	AC						
	AD						
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	AN						
FOREIGN PATENT DOCUMENTS							
		DOCUMENT NUMBER	DATE	COUNTRY	TRANSLATION YES NO		
	AO						
	AP						
	AQ						
	AR						
	AS						
	AT						
	AU						
	AV						
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, etc.)							
	AW	Nadine Lacroix, et al., "Inactivation of pectin methylesterase and stabilization of opalescence in orange juice by dynamic high pressure", Food Research International, 38 (2005) 569-576.					
	AX	Imane Tahiri, et al., "Inactivation of food spoilage bacteria and Escherichia coli O157:H7 in phosphate buffer and orange juice using dynamic high pressure", Food Research International, 39 (2006) 98-105.					
	AY						
	AZ					<input type="checkbox"/> Additional References sheet(s) attached	
Examiner 				Date Considered 11/6/06			
*Examiner: Initial if reference is considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.							